

## LEMON POTATOES SERVED WITH CHICKEN IN WHITE WINE SAUCE



**Serving:** 4 - 6

**Cooking Time:** 25 minutes

**Prep Time:** 20 minutes

### INGREDIENTS

- 20ml (4 tsp) olive oil

- 8 x 180g chicken breast fillets
- Salt and pepper, to taste
- 4 garlic cloves, thinly sliced
- 1kg potatoes, skin on and cut into 1cm slices
- 500ml (2 cups) chicken stock
- 250ml (1 cup) white wine
- 12 springs of fresh thyme
- Juice of 1 lemon

## INSTRUCTIONS

Tip: Add some cooked vegetable of your choice if desired. Chicken thighs are also delicious added instead of chicken breasts

1. Heat the oil in a large deep-frying pan. Sprinkle the chicken breasts with the salt and pepper and cook until brown for (+/- 3 minutes) on each side. Remove the chicken from the pan and set aside
2. In the same pan add the garlic and cook for a few seconds, add the potatoes, stock, wine and thyme and bring to the boil. Top with the chicken, reduce the heat and cook covered until the chicken is cooked through and the potatoes are tender for (+/- 15 minutes). Add the lemon juice and stir to combine